

versed in kitchen chemistry, it might not be so bad; but it is not safe, and seldom satisfactory, to alter recipes ignorantly, just because of "looks." Few cooks know the difference between pastry flour and bread flour, and it is of no use in many cases to tell one that pastry flour, having less gluten than bread flour, will make the cake or pie crust shorter with a given amount of butter than the bread flour will do. The majority of women know little or nothing about the different kinds of flour, and fewer still have any idea of accuracy in measuring or weighing of ingredients, or of methods of testing heat in cookery, or facilities for doing it.

**A Word With Our Querists**

I frequently receive letters from our readers asking for information regarding special treatments for something which is troubling them, and many of them ask that, in case I do not know anything, I use the Query Box through which to bring out the desired information. In several instances I have done this; but have decided that it is an unwise thing to do, from the fact that it is an easy matter for unprincipled quacks and irresponsible venders of "cure-all" nostrums to write letters to me, commendatory of themselves and their methods, signing names of alleged beneficiaries (supposedly readers of *The Commoner*) to these letters, and thus getting the benefit of the confidence one might give to a disinterested friend. This matter has been pointed out to me in a way that carries weight, and hereafter I must not play into the hands of such persons.

If I can give you some simple, tried home treatment, approved by a responsible physician, I shall be glad to do so. A great many times, such treatment will relieve or benefit where the costlier physician's prescription may fail, and in any case, it should do no harm. But the better way for you would be, in diseases of a complicated or uncertain character, not to depend on "correspondence" treatment, but take advice personally of the best physician you know; one who can, from personal observation, diagnose your case more correctly and prescribe suitable remedies. Meantime, I am always "keeping my eyes open" for means by which I may be useful to you, and I shall be glad to help you, in any way I can, and you shall send your queries, in full confidence that I have your interests at heart. It is best, at all times, to depend more on hygienic habits than upon drugs, but drugs often have their place, though they should be of the least harmful nature and used very sparingly.

**Query Box**

**Worried.**—A lemon, cut in halves and dipped frequently in salt is an excellent scourer for brass articles.

**M. C.**—To remove the lime deposit from the tea kettle, boil vinegar in the kettle; this will loosen the crust so it may be removed.

**Anxious.**—Do not worry about the jewelry. If your hosiery, shoes, gloves and neckwear are neat and clean, the shabby gown will not be so noticeable.

**Francis.**—For the hardened shoes, rub them well with castor oil before a fire, and set aside for twelve hours before using. The oiling may be done at night, and the shoes will be ready for wear in the morning.

**C. S.**—For the gummed machine, oil every place with the best coal oil, run the machine rapidly for a few minutes, or until it runs easily, then clean every part of it with a soft

cloth, give it a good oiling with the best machine oil, and you will have no further trouble. You must not use poor oil on a sewing machine.

**Irma.**—Marshmallow candy is so called from a decoction of the marshmallow root formerly used in its preparation; but as this imparts a peculiar, bitter taste to the candy, it is not now used by most confectioners.

**B. M.**—Onion juice is obtained by peeling a large, juicy onion, cutting in pieces and squeezing hard in a wooden lemon squeezer. A good sized onion should give two tablespoonfuls of juice. Or, the onion may be shredded and the juice pressed out of the shreds.

**Mysie.**—Spots of iron rust should be wet with lemon juice, then covered with table salt and laid out in the sunshine. It is better to prevent the spots by wrapping the hooks in your wardrobe with cloth, or pieces of old kid gloves.

**Emma S.**—The cold cream was evidently spoiled by having been kept too long. Almond oil, which enters largely into its make-up, becomes rancid more quickly than any other oil, and if only slightly rancid, it will irritate a delicate skin. Rose water is also an ingredient, and this sours and becomes musty very quickly. The cream should be fresh.

**Laundry.**—To make rice water for starching delicate fabrics, boil one cupful of rice in three quarts of water until the rice is tender; drain and use the water the same as starch; the rice may be used for the table. Wet the fabric in the rice water, wring or squeeze as dry as possible, roll in a dry cloth for an hour or so, and iron.

**Housewife.**—There is no better cleansing agent for the porcelain fittings and nickel fixtures of the bath room than coal oil. If allowed to get very dirty, a slight scouring soap should be used, but it is not advisable, as the daily use of coal oil will leave no call for it. For the stains on the marble use pulverized rotten-stone, or a weak solution of oxalic acid, such as is used by marble cutters.

**Disgusted.**—One of the most effectual remedies for vermin in the hair is cocculus indicus. It is poisonous to small insects and fishes, but not to the higher order of animals. Have the druggist fill a pint bottle half full of the berries and then fill up with whisky. Moisten the scalp thoroughly at night, and in the morning wash the hair in tepid water. This will kill both lice and nits; it will not harm the hair, and two or three applications are enough. One can not help getting such things at school, sometimes; but to keep them—gracious!

**D. A. W.**—There is but one kind of cream tartar, unless the pure article is adulterated—then there are two. The soda used in cookery is the bicarbonate. Tartar is a deposit formed on the sides of casks from wine, and when white is called cream tartar.

**Emory.**—For the invalid with cold feet, take three thicknesses of heavy unbleached cotton and make into a liberal sized bag; stitch twice around the edges, and this will hold any kind of salt without sifting. A covering to slip over may be made of any bright cloth. Fill the bag with salt, stitch up the opening, heat the bag without scorching and apply to the cold feet, or wherever needed about the body.

**Requested Recipes**

**Baked Milk.**—Put new, rich milk in a stone jar and cover, either with a stone cover or a greased paper tied down over the mouth, and set for several hours in a moderately hot oven, with steady heat. The milk must not boil—simply bake. It is like good cream when done, and may be used as any thick cream sauce.

Old-fashioned lye hominy may be made by using one tablespoonful of cooking soda (saleratus) to each quart of corn, using the same as lye, and washing through several waters when done. It will not be so hard on the hands as the old-fashioned wood ashes lye.

**Grape Catsup from Wild Grapes.**—To five pounds of grapes allow two and one-half pounds of granulated sugar, a pint of good vinegar, one tablespoonful each of ground cinnamon, allspice, pepper and one teaspoonful of ground cloves, with a half teaspoonful of salt. Mash the grapes, and if not too dry, add no water, but boil in their own juice until soft and pulpy; then strain through a colander or coarse sieve to take out skins and seeds. To the strained pulp add the ground spices, sugar and vinegar and boil, constantly stirring, until quite thick; then put into small bottles, seal and set away. Any small bottles that are handy may be used by corking and dipping the corked mouth into beeswax, or sealing wax.

**Baked Onions.**—Peel nice sized onions and boil for ten minutes. This will take out the strong flavor. Drain and arrange in a greased pudding dish, sprinkle with pepper and salt, and pour over all a white sauce to which a beaten egg has been added. Sprinkle with fine bread crumbs, set in the oven and bake, covered, for twenty minutes, then uncover and brown. To make the white sauce, beat three tablespoonfuls of flour into a cupful of melted butter; stir until it is creamy, then stir the mass slowly into one quart of boiling hot cream, stirring until thick and well cooked.

**For Cracked Hands**

This suggestion, although rather early in the season to be offered, should be preserved for time of need. Those who have worked with bleeding cracks on the inside of their fingers, extending in some instances nearly to the bone, know that few things bring greater suffering to the one so afflicted. One of the most effective remedies ever tried is to wash the hands in water just as hot as can be borne without real scalding, using no soap. The water must be very hot, and the hands may be thrust into the water and instantly withdrawn until they can be kept there for an increasing time. As the water cools, the hands should be soaked and well cleaned. Corn meal, or oatmeal may be used to scour with, as either is healing as well as cleansing. The water should be kept as hot as can be borne during the washing process, and the hands should be rinsed in clean, very hot water, wiped on a soft, warm towel, and either held before the fire, or rubbed with hot corn meal until no more moisture remains. After this washing, if preferred, the hands may be well rubbed with honey, working it well in by wringing and rubbing as though washing them, and then drying with the soft, hot towel. Many add a little glycerine to the hot rinse water, and it is found very beneficial. This plan should be tried only at night, after the day's work is done, as, if so washed in the morning, the skin of the hands is left in a condition for the cold to crack it worse than ever. On such hands, common laundry soap, with its abundance of free alkali, should never be used.

**For the Laundry**

It is claimed that starch made from corn starch, instead of ordinary laundry starch, is much better for lace curtains and other laces. Laundresses claim that hot starch turns delicate colors dark, and ruins them in time. Two ounces of powdered gum arabic to a quart of boiling water is the right proportion for gum ara-

bic starch; when dissolved, it should be strained and bottled for use. A tablespoonful of this solution added to the starch for thin dresses, skirts, lace curtains, etc., will keep them stiff and clean longer than ordinary clear starch.

To wash white silk of every description, make a strong suds by shredding and boiling pure castile soap in soft water; allow the water to become cool or cold, and wash the silk in it by swishing it about, patting and squeezing it with the hands, but not rubbing. Squeeze the suds out carefully and dip the goods into another suds of the same kind, stirring as before, and squeeze out again. Then rinse in clear, cool water until all soap is out, squeeze out and hang in an airy, sunless place until partially dry, pulling the wrinkles out from time to time. Roll the silk carefully over a clean, muslin-wrapped board, wrap in a dry cloth and let lie for awhile, then iron under a fine white cloth while damp, using a moderately hot iron. If a clear white is wanted, a few drops of bluing should be added to the rinse water, but if an ivory shade is desired, use clear water. A fancy silk waist should be ironed on the wrong side.

An excellent way to clean any kind of silk is to wash it in gasoline, being careful not to use the gasoline anywhere near fire or even the tiniest flame. If the goods is very much soiled, it should be rinsed in clean gasoline.



**A Fair Booth Free to Any Church**

THE church people of America have done much for THE LADIES' HOME JOURNAL. The magazine is glad to do for them when it can. To any church which expects to hold a fair this fall or winter THE LADIES' HOME JOURNAL will send, without charge, a beautiful booth measuring eight feet square and eleven feet high. Accompanying it will be sent, also without charge, twenty large reproductions of some of the most famous pictures which have appeared in the magazine. The pictures should bring Twenty-Five Dollars easily, and on every new subscription and renewal for the magazine taken at the fair a liberal cash allowance will be made.

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